

Campden BRI
Station Road
Chipping Campden
Gloucestershire
GL55 6LD, UK

Tel: +44 (0)1386 842000
Fax: +44 (0)1386 842100
www.campdenbri.co.uk



PRESS RELEASE

IFST Foundation Course in Sensory Evaluation for brewers

Campden BRI is offering a new sensory evaluation course for those in the brewing industry. The course, which is accredited by the Institute of Food Science and Technology's Professional Food Sensory Group at Foundation Level, is designed for those in the brewing industry who have little formal experience of sensory science and wish to understand the basic principles so they can use sensory evaluation effectively in their own workplace. The course complements the IFST Foundation Course already available at the company's Chipping Campden site, but is specifically tailored for those working in the brewing industry and incorporates brewing-specific practical sessions and examples.

The course will be run by Dr Debbie Parker, an approved IFST trainer and qualified Beer Sommelier, who has over 13 years' experience as a professional beer taster. Those that complete the IFST Foundation Sensory Evaluation course will have the option to take the IFST Foundation Level examination. The first course will be held at Campden BRI's Nutfield site on 27 November 2013. For further information go to www.campdenbri.co.uk/training/sensory-evaluation-brewing.php or contact training@campdenbri.co.uk.

Campden BRI (www.campdenbri.co.uk) provides technical, legislative and scientific support and research to the food and drinks industry worldwide – with a comprehensive “farm to fork” range of services covering agri-food production, analysis and testing, processing and manufacturing, safety, training and technical information services. Members and clients benefit from industry-leading facilities for analysis, product and process development, and sensory and consumer studies, which include a specialist brewing and wine division.

*** Ends ***

September 2013

Campden BRI, Registered no. 510618, Incorporated in England & Wales
Registered Office: Station Road, Chipping Campden, Gloucestershire. GL55 6LD
Part of Campden BRI Group

Information emanating from Campden BRI is given after the exercise of all reasonable care and skill in its compilation, preparation and issue, but is provided without liability in its application and use.



Notes to editors

1. An accompanying photograph is available from Mr Tim Hutton, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. t.hutton@campden.co.uk +44(0)1386 842047
2. [Campden BRI](#) specialises in the practical application of technical excellence to support the food and allied industries through analysis and testing, operational support, research and innovation, and knowledge management. It is the world's largest membership-based food research organisation, with nearly 400 staff based at its three sites: Chipping Campden (Headquarters), Nutfield (Surrey - brewing division), and Budapest (Hungary).
3. Its activities include assuring the safety of food and drinks, [food processing and manufacturing](#) support, [food analysis and testing](#), [training](#) and [publishing](#). Each year it hosts hundreds of business visits and trains around 6,000 people from food and drink companies worldwide. Further information on its activities can be found at www.campden.co.uk
4. Expertise at Campden BRI includes:
 - a. [manufacturing technologies](#) - food processing (heating, chilling, freezing), aseptic technology, [microwave heating](#), [malting and brewing](#), [milling](#), [baking](#) and extrusion technology, and process control and instrumentation, [packaging technology](#)
 - b. safety assurance - including [hygiene and sanitation](#), [microbiology](#) and preservation, processing technologies, analysis and testing (microbiological, chemical), and quality and safety management,
 - c. [product development](#) and quality, [consumer studies](#), market insights, [sensory science](#), [authenticity testing](#), shelf-life evaluation, [labelling](#) and [legislation](#)
 - d. [agri-food production](#), ingredients, raw materials, raw material technology,
 - e. underpinning science - [cereal science](#), [microbiology](#), [chemistry and biochemistry](#), molecular biology
5. Facilities at Campden BRI include:
 - a. 3,000 sq m of laboratories for food and drink microbiology, hygiene, chemistry, biochemistry, molecular biology, brewing and cereal science, and packaging technology
 - b. 3,500 sq m food process hall and [pilot plant](#) including malting and brewing, retorting, chilling, milling, baking, hygiene and packaging
 - c. 800 sq m of dedicated training and conference facilities